

FIG. 1A

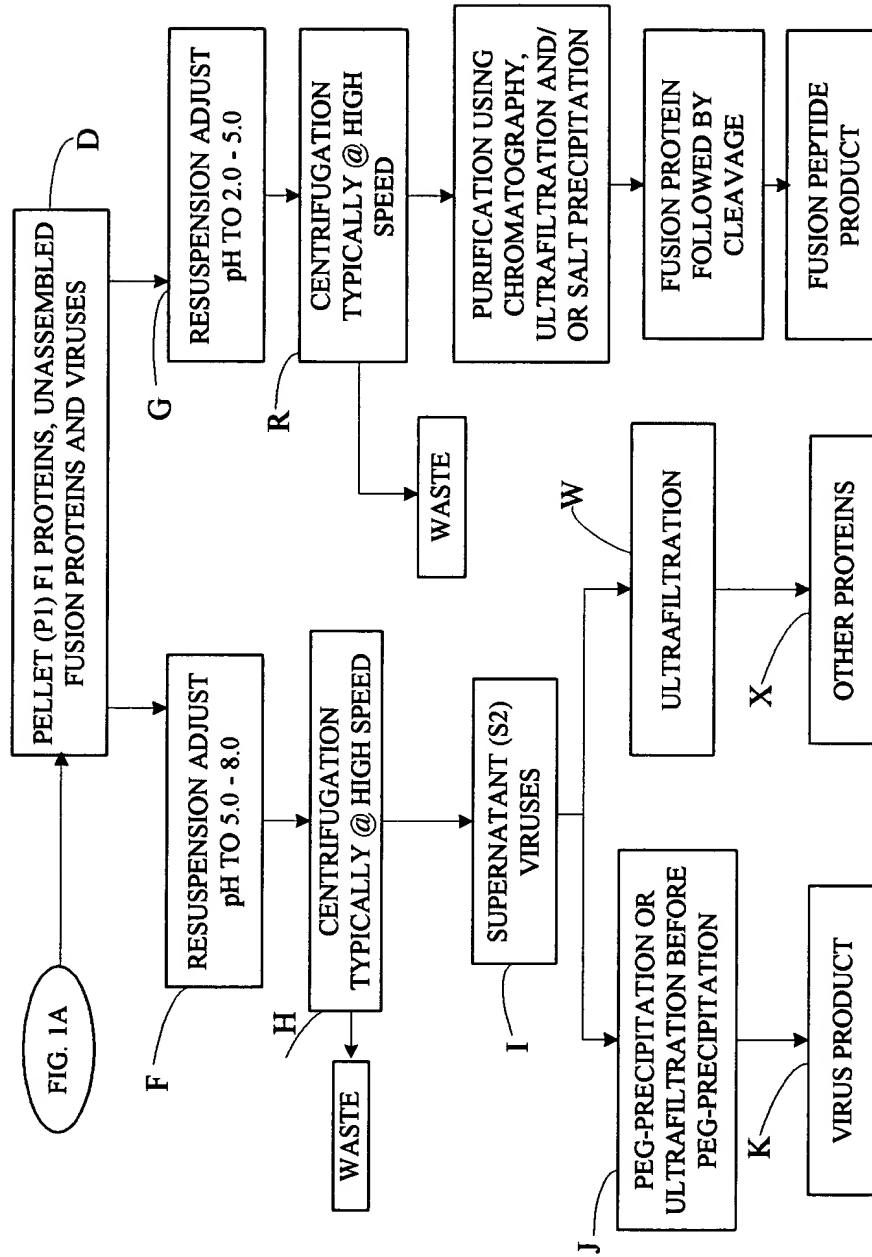


FIG. 2

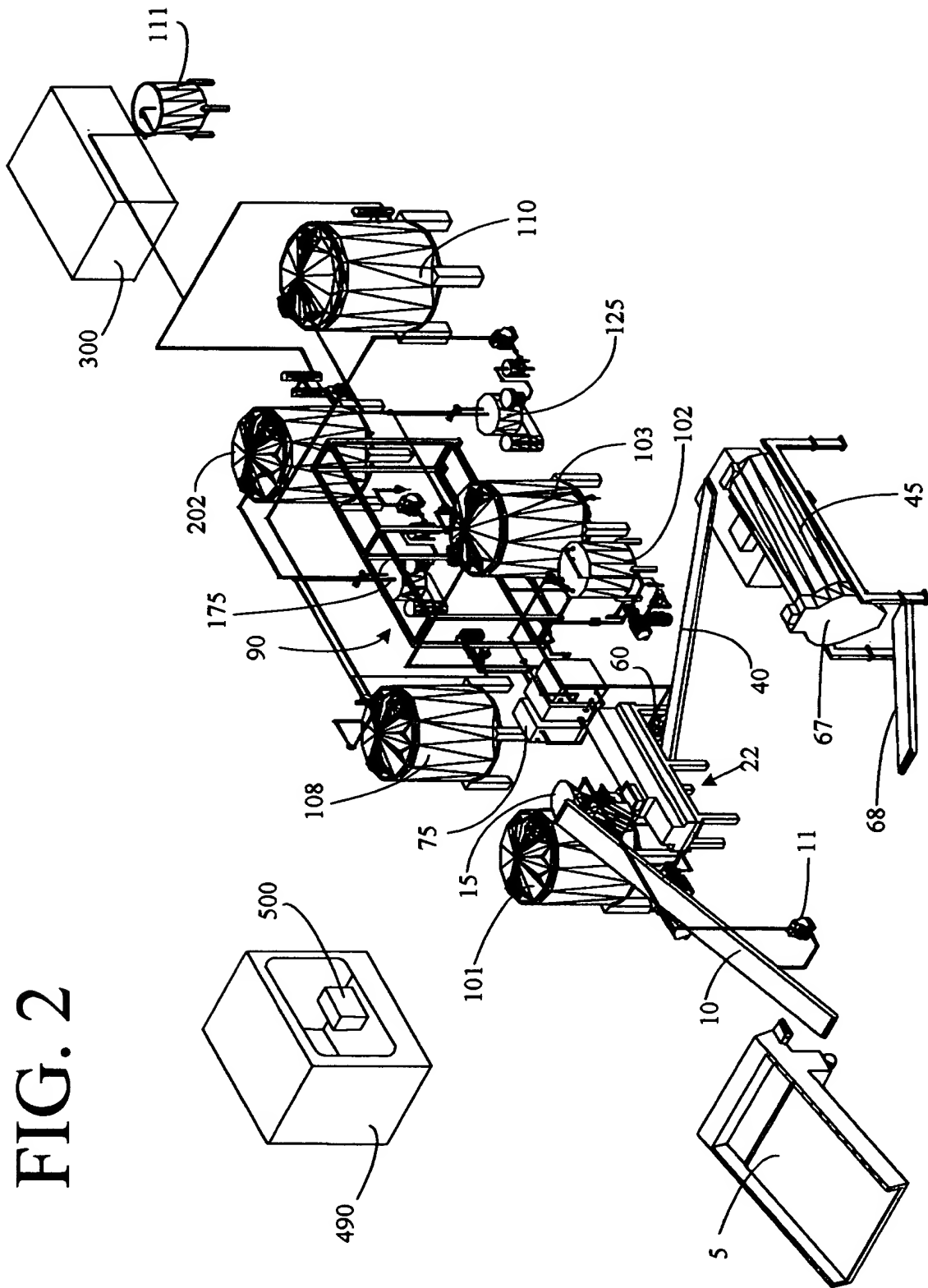


FIG. 3

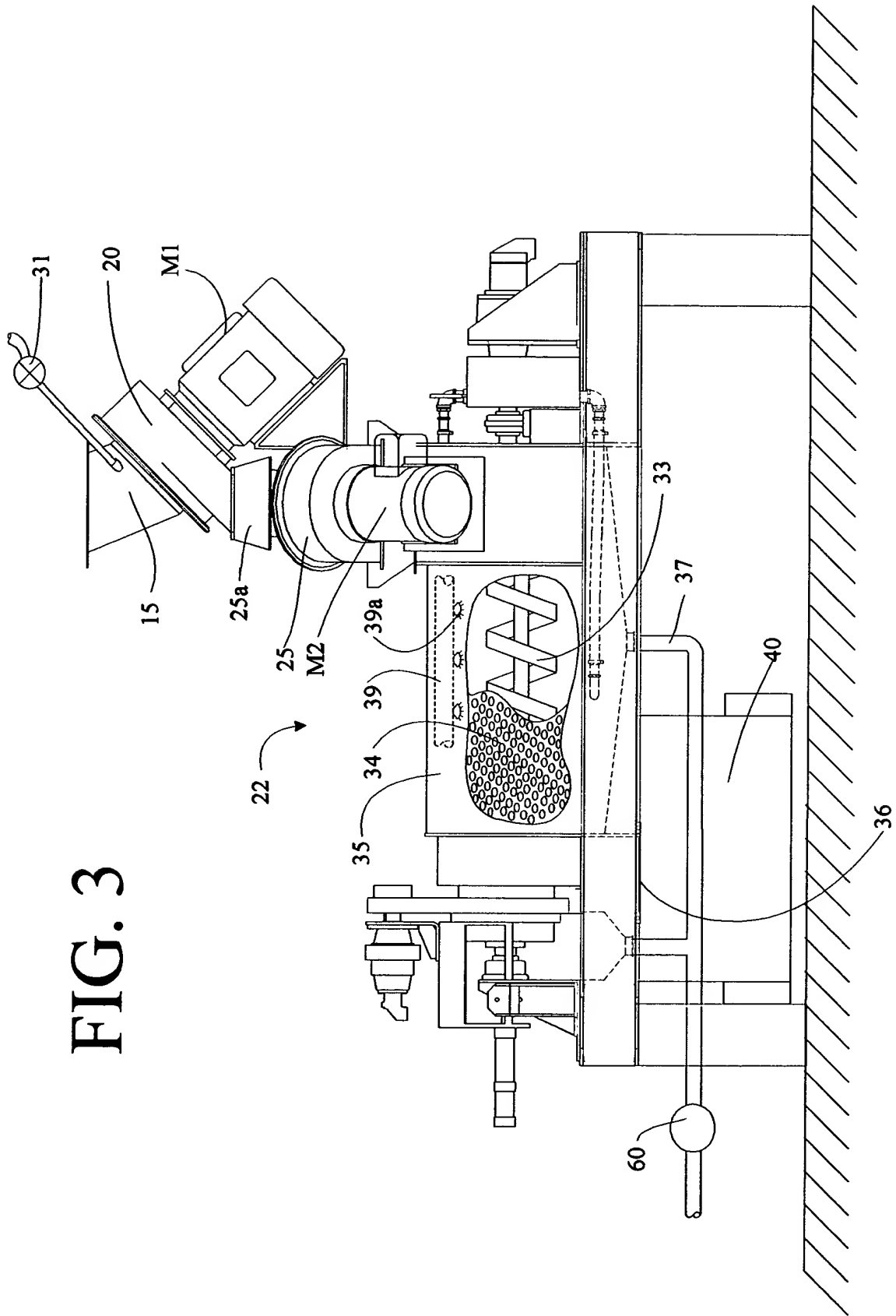


FIG. 4

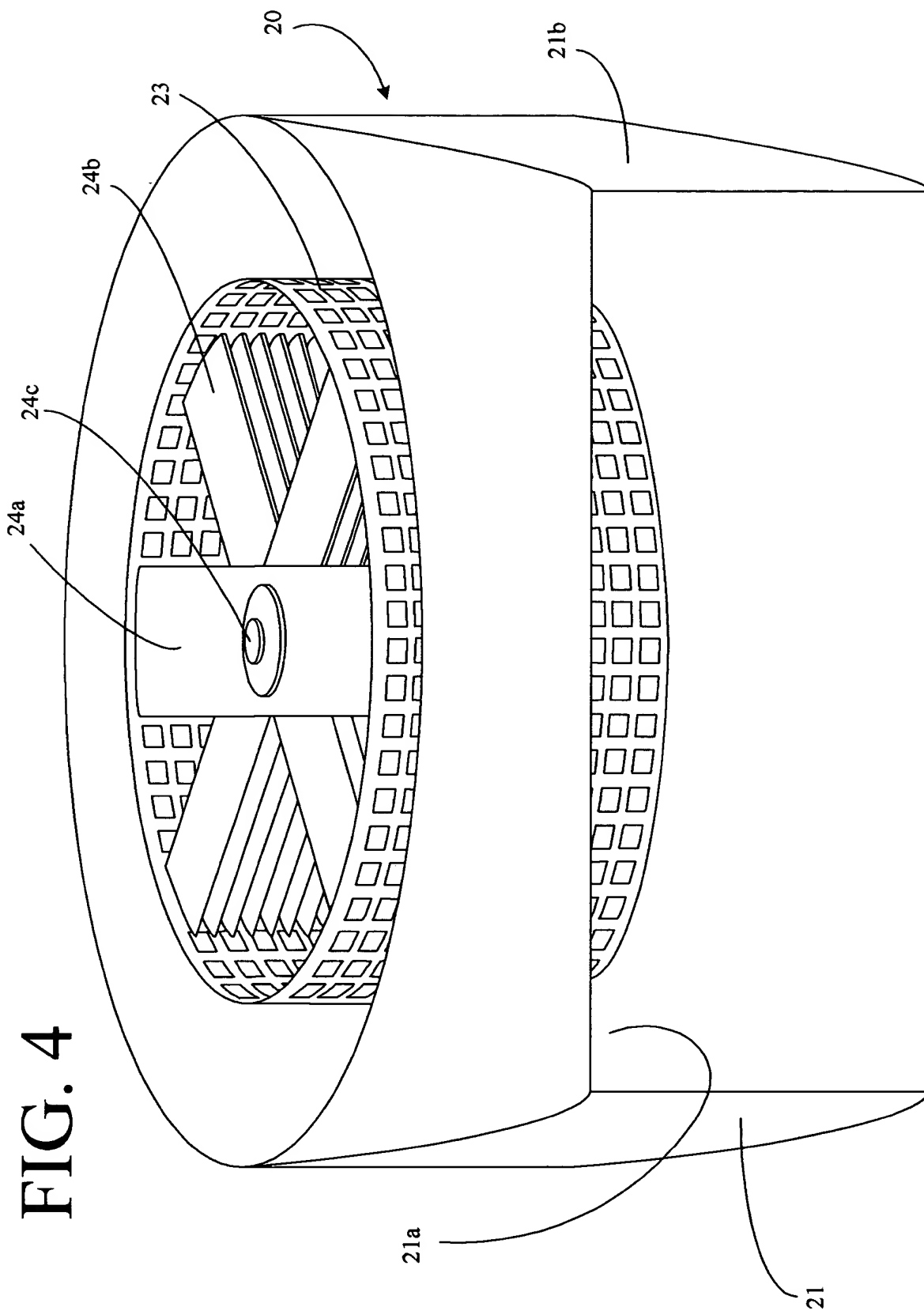
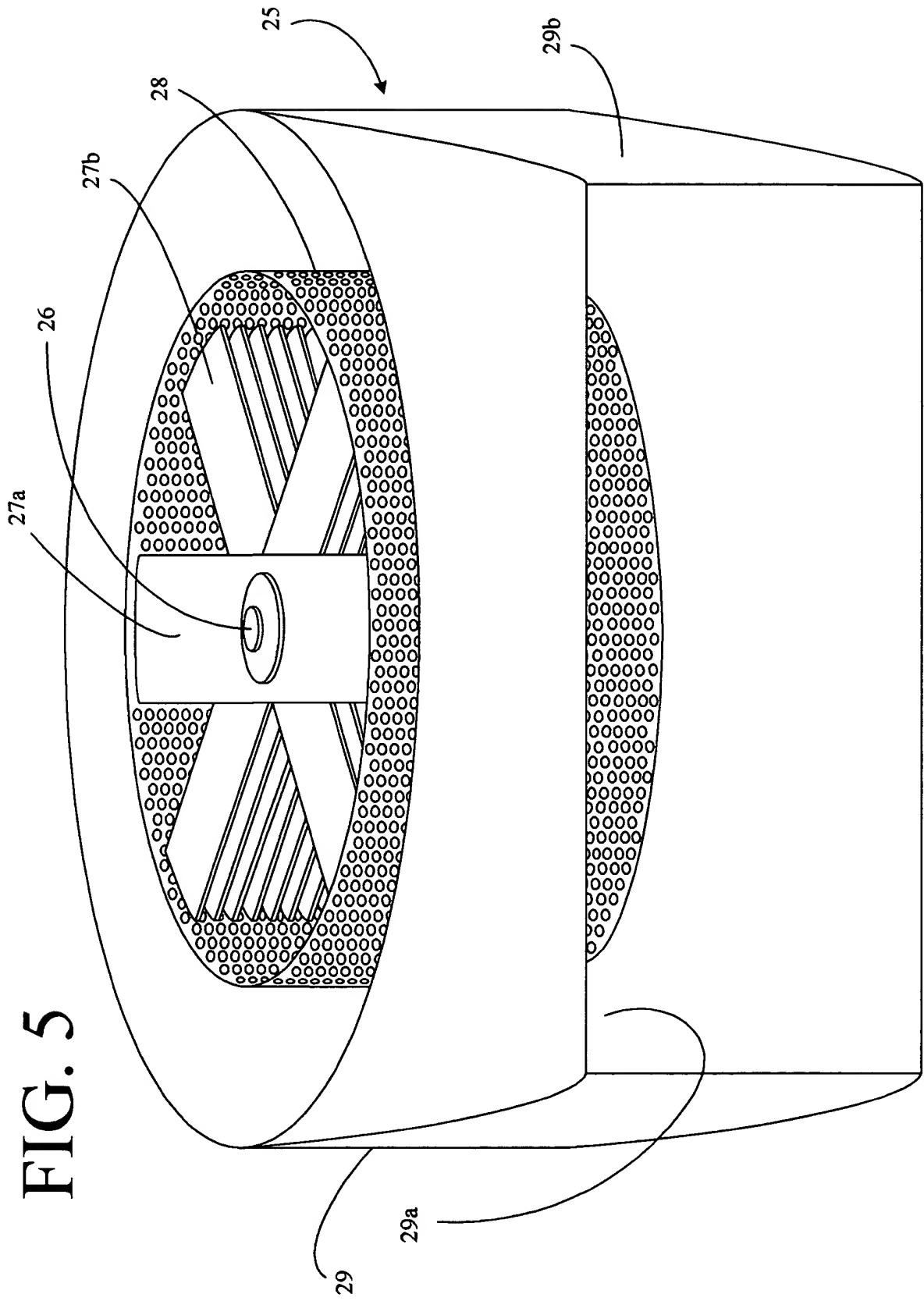


FIG. 5





FOOT-05F02650

FIG. 6

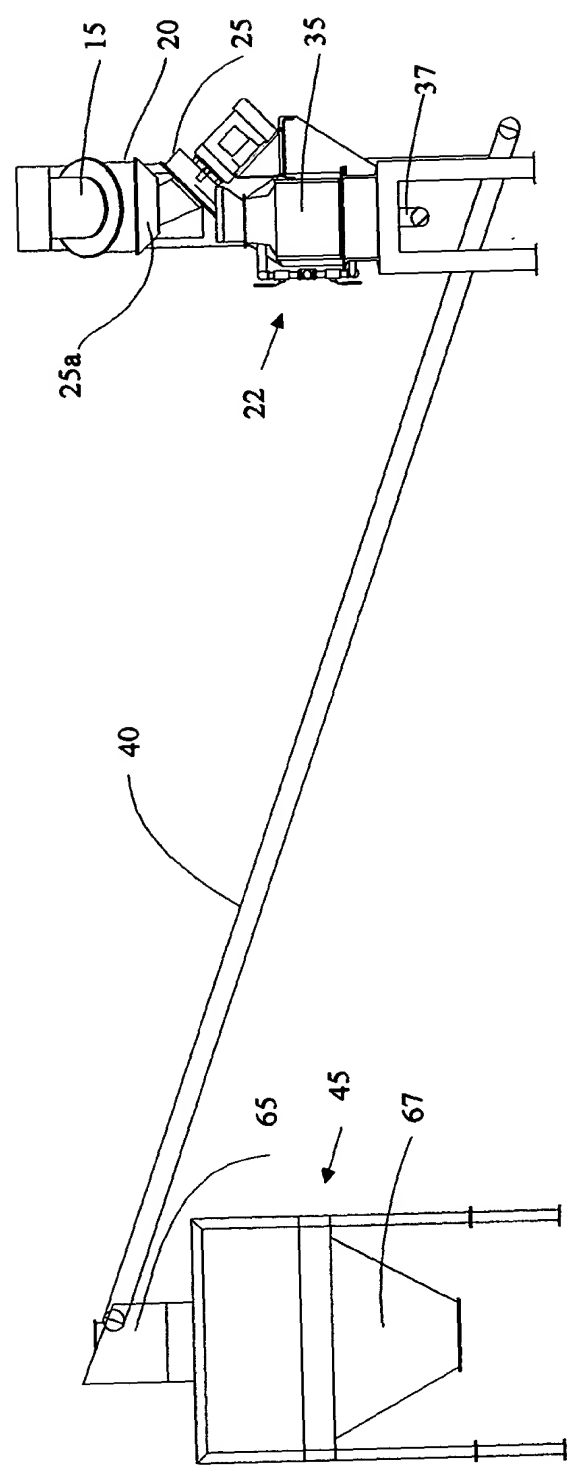


FIG. 7

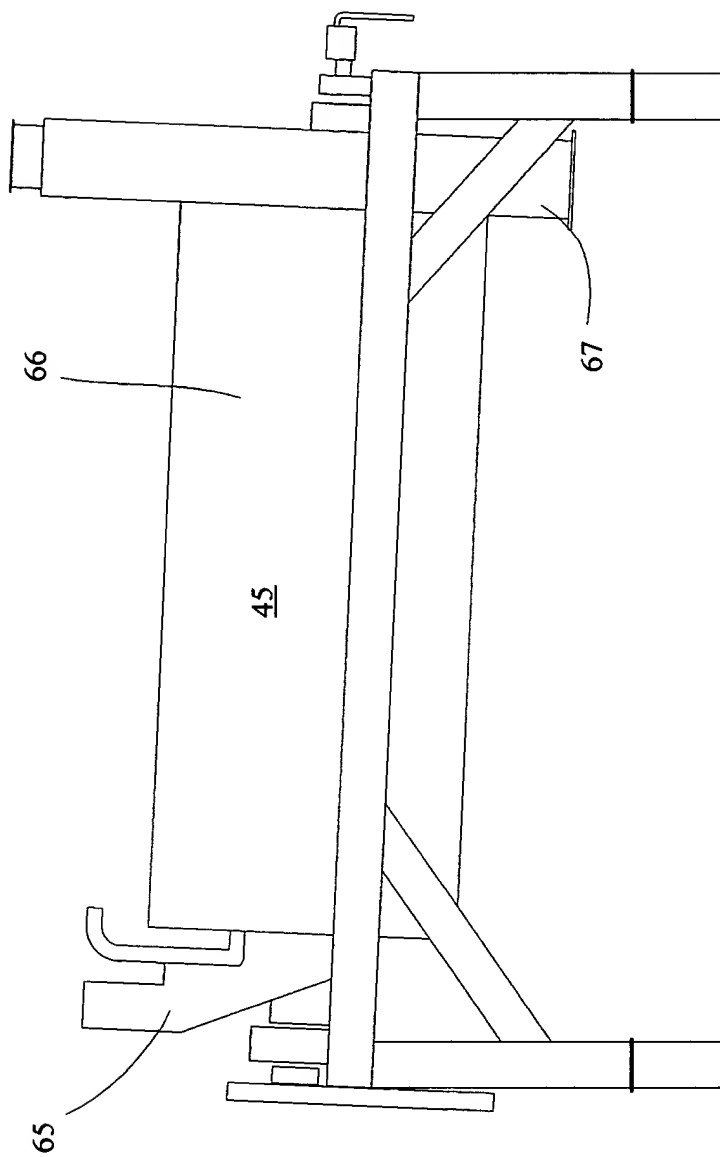




FIG. 8

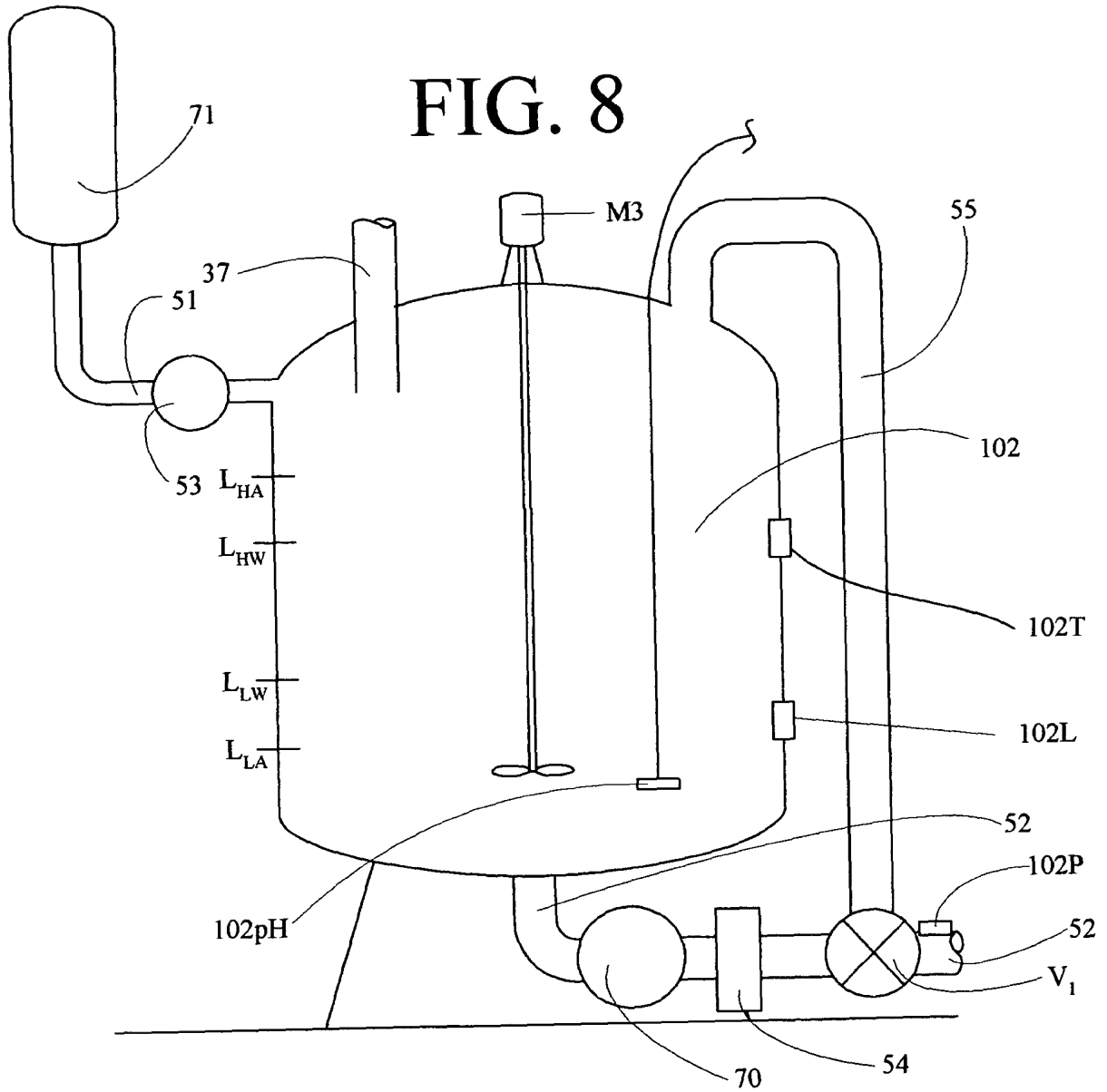


FIG. 8

TEE00T"OSTOZ660

FIG. 9

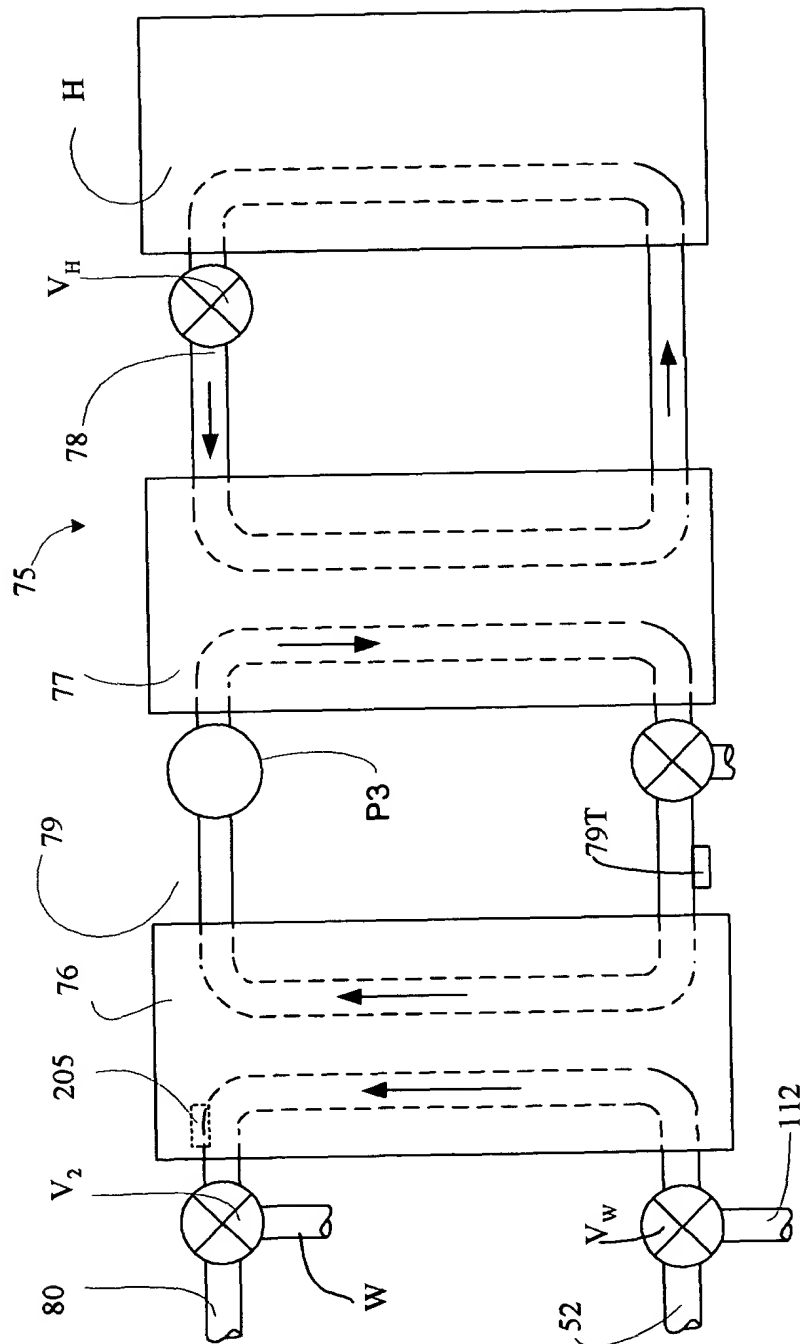


FIG. 10

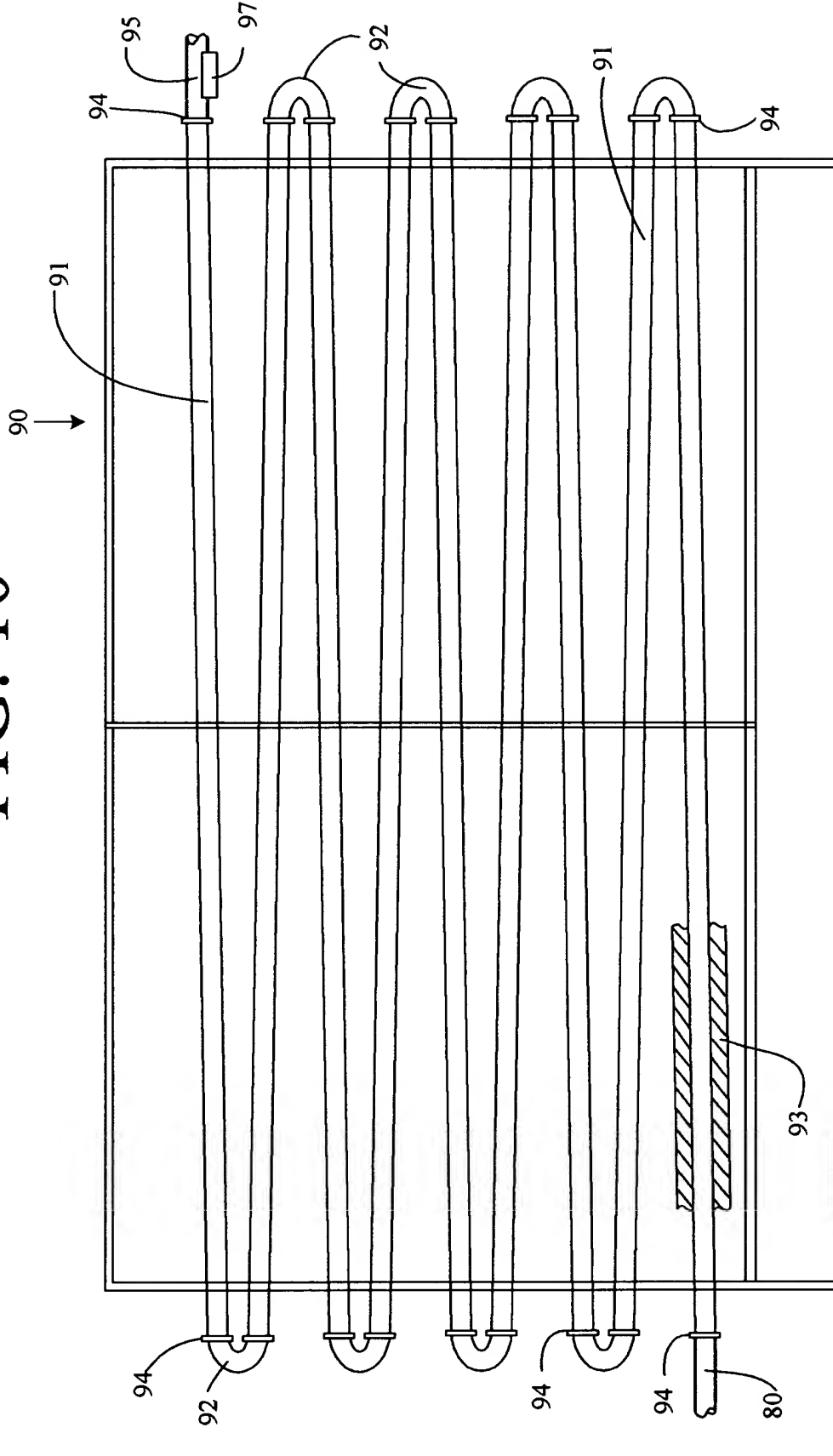


FIG. 11

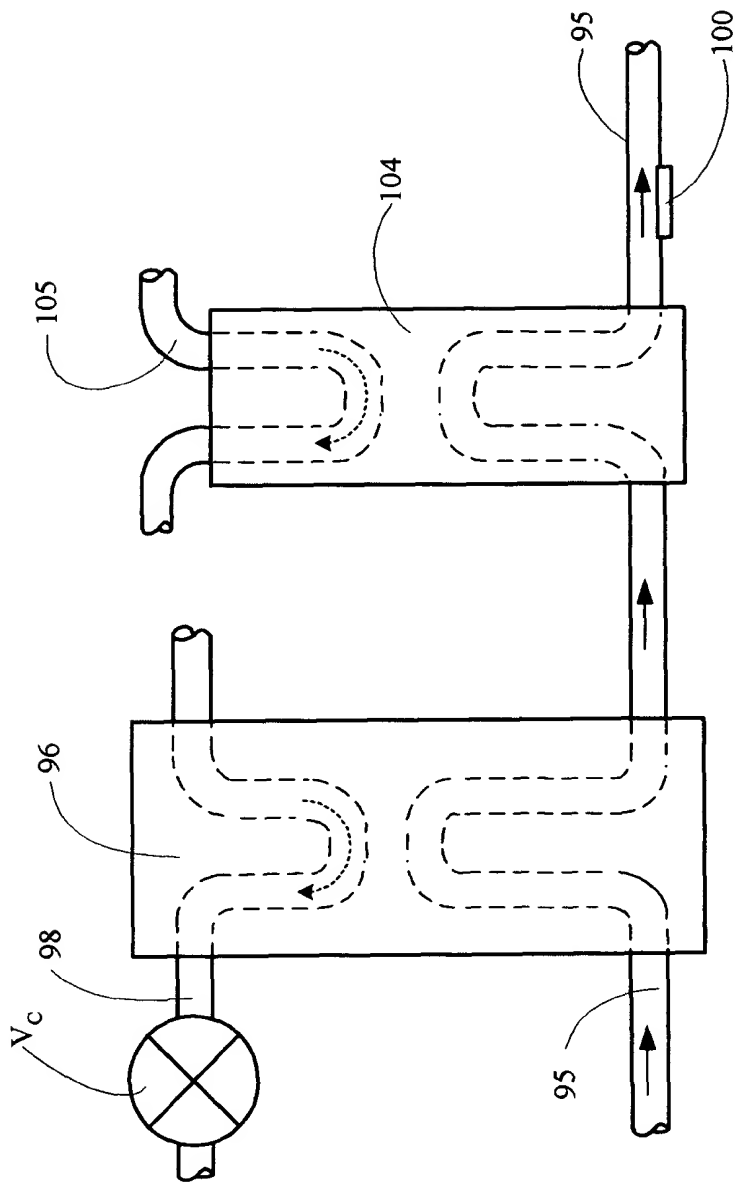


FIG. 12

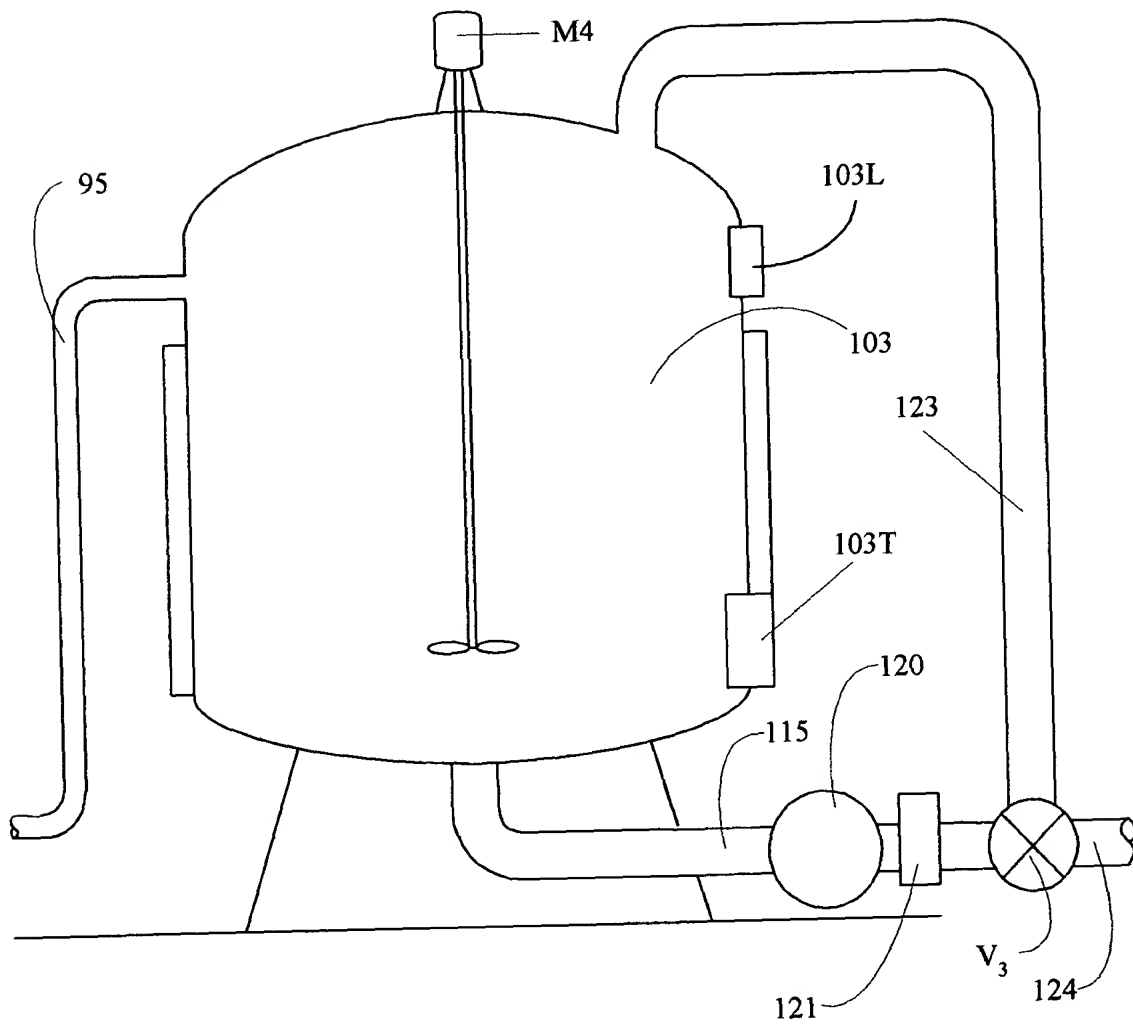


FIG. 12



FIG. 14

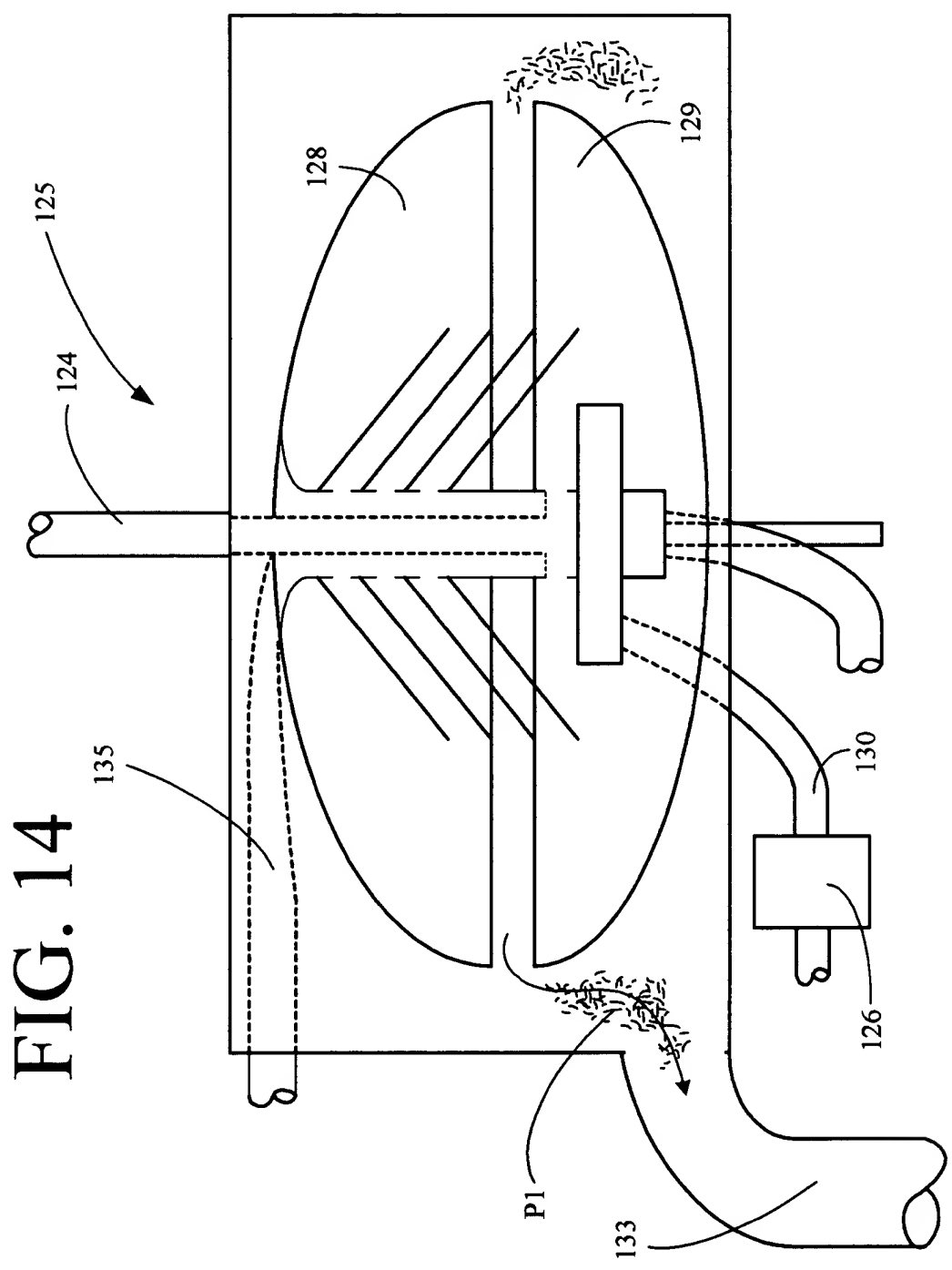


FIG. 15

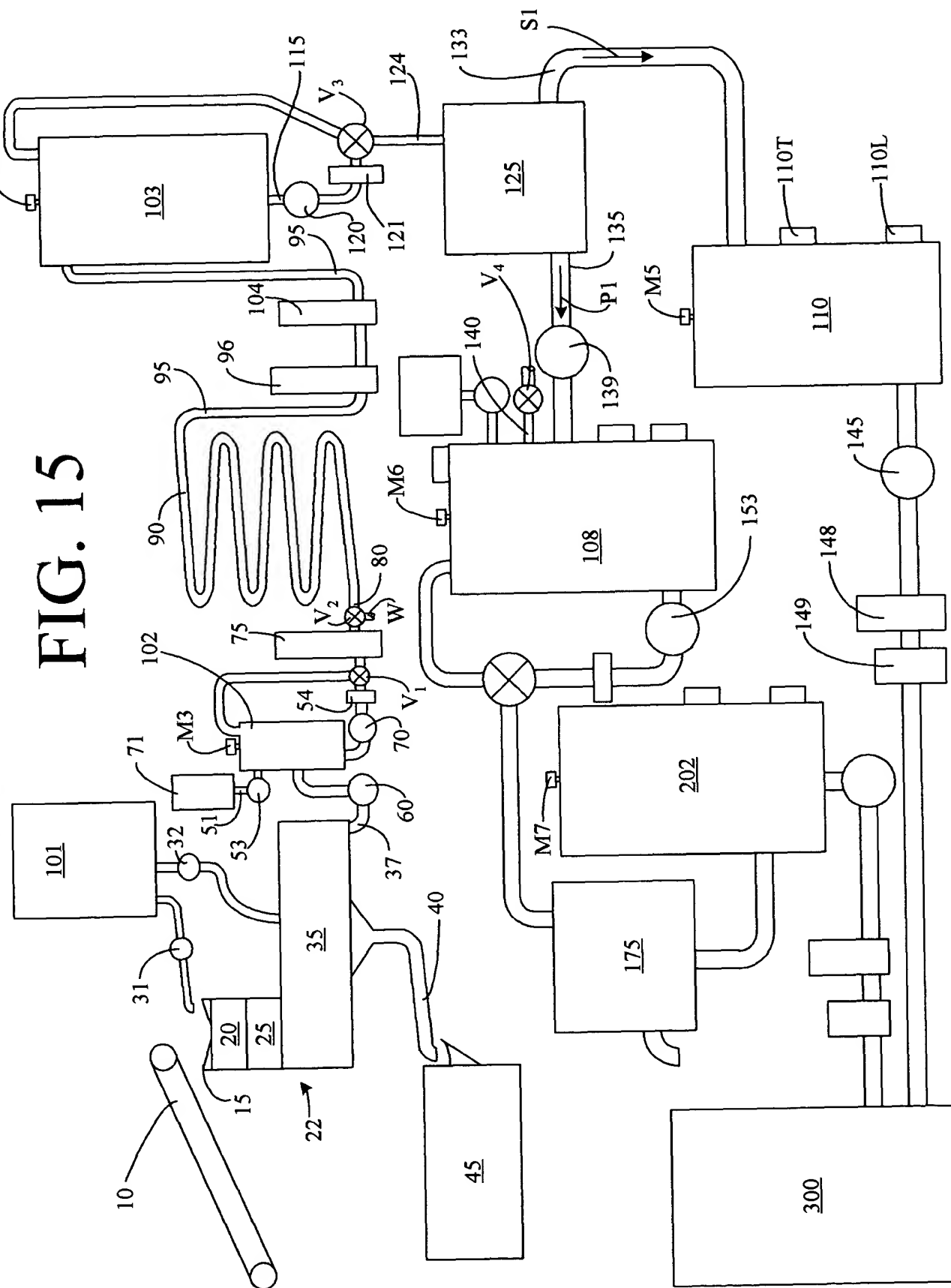
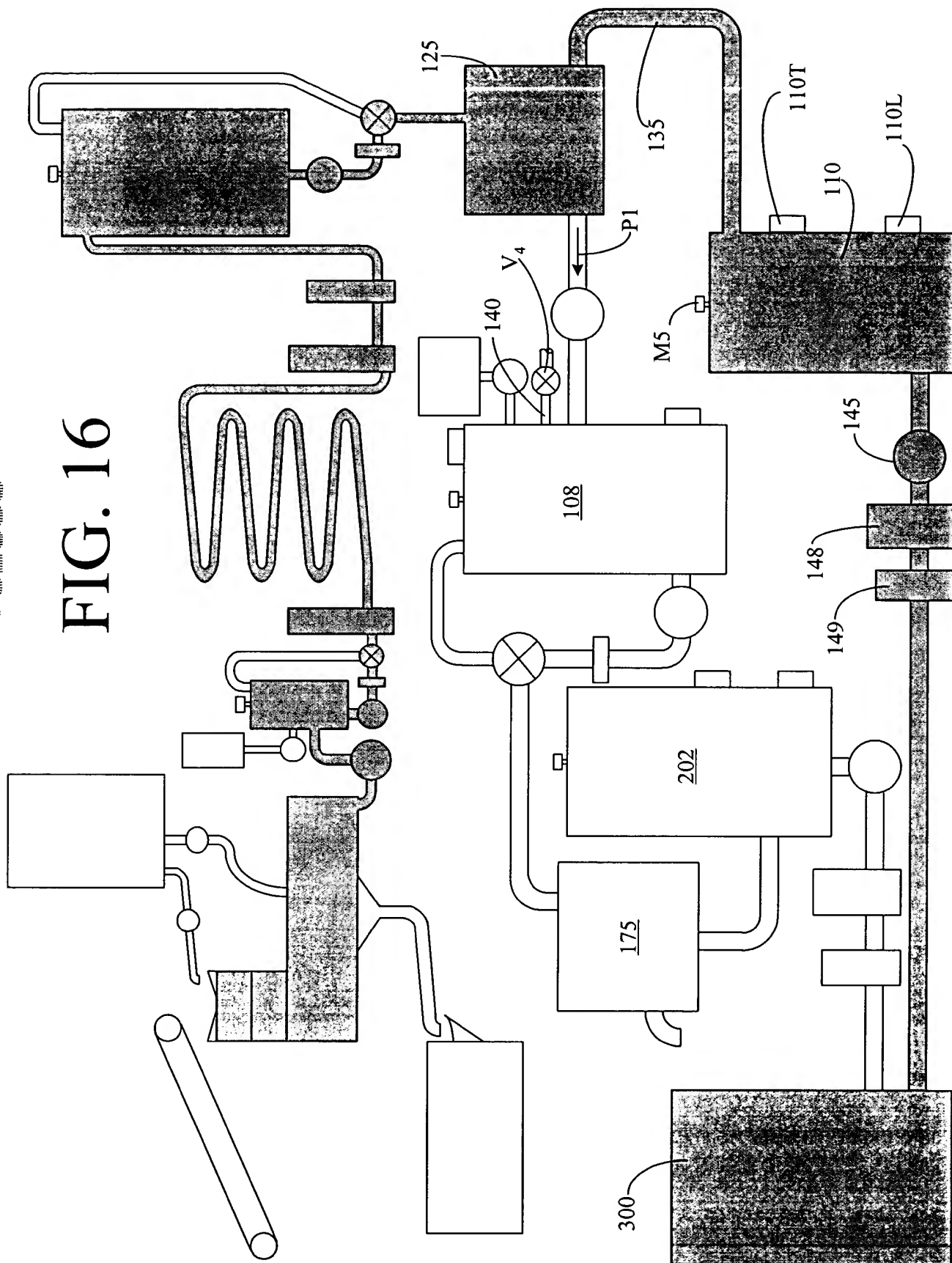




FIG. 16



0990150-10001

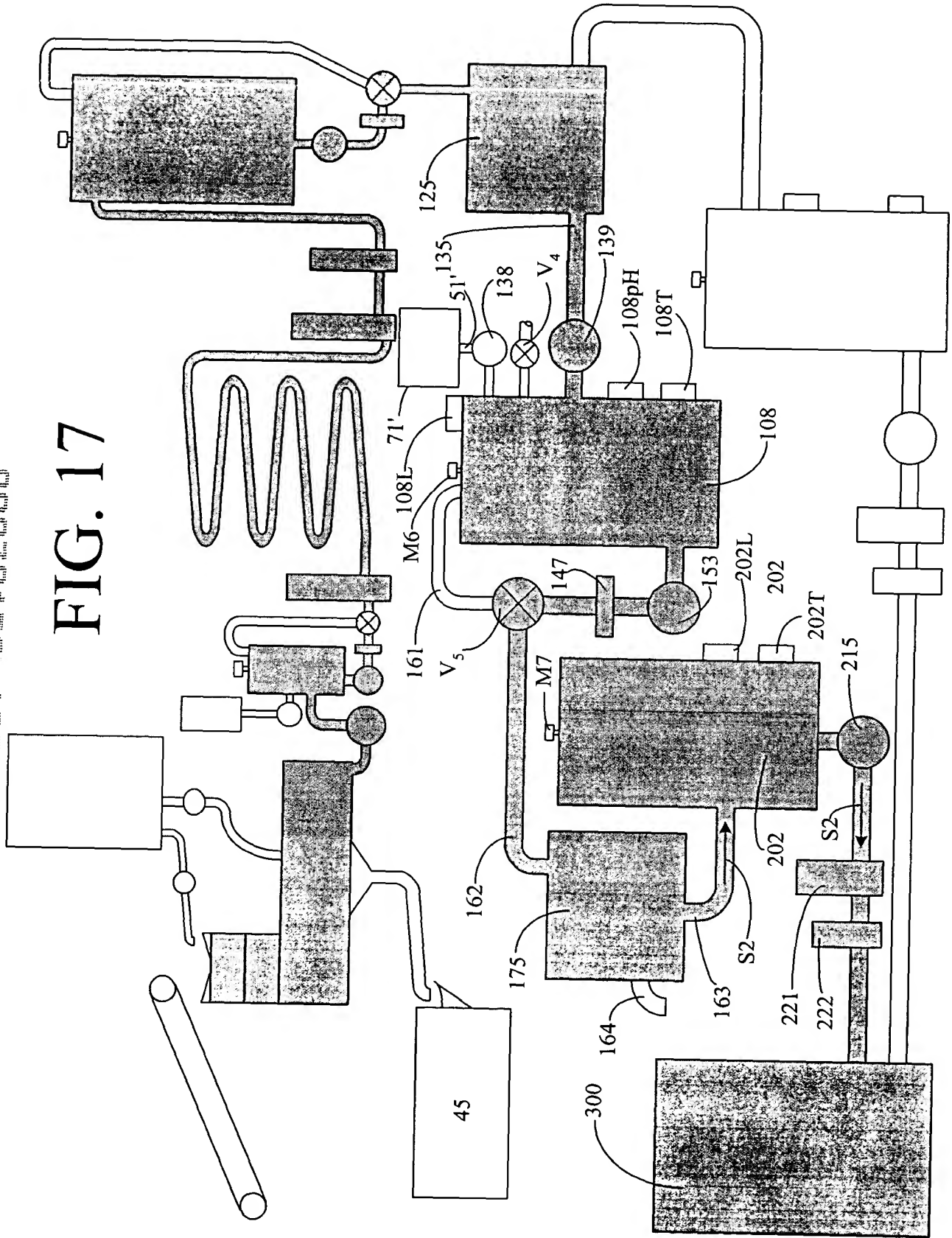
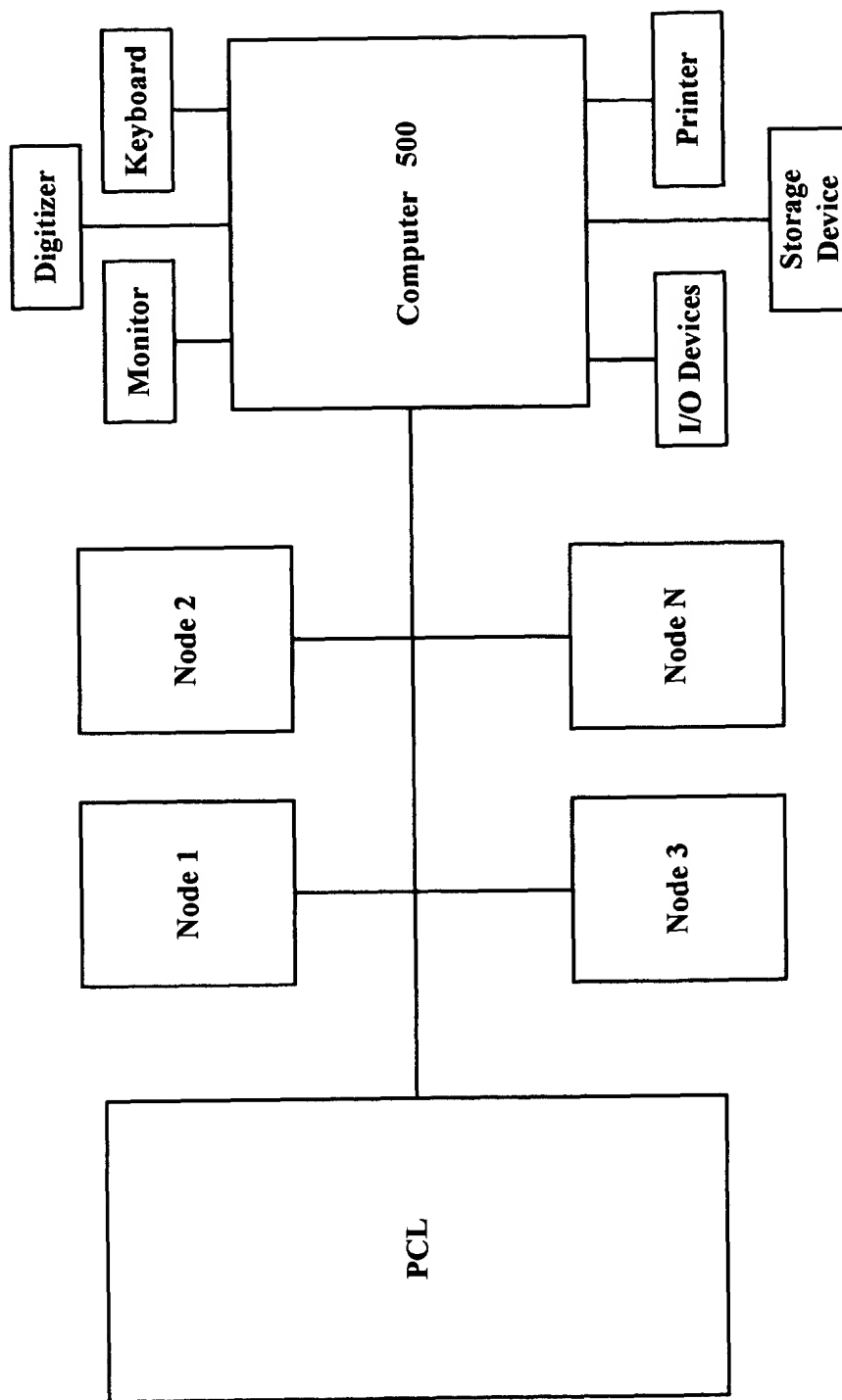




FIG. 19A



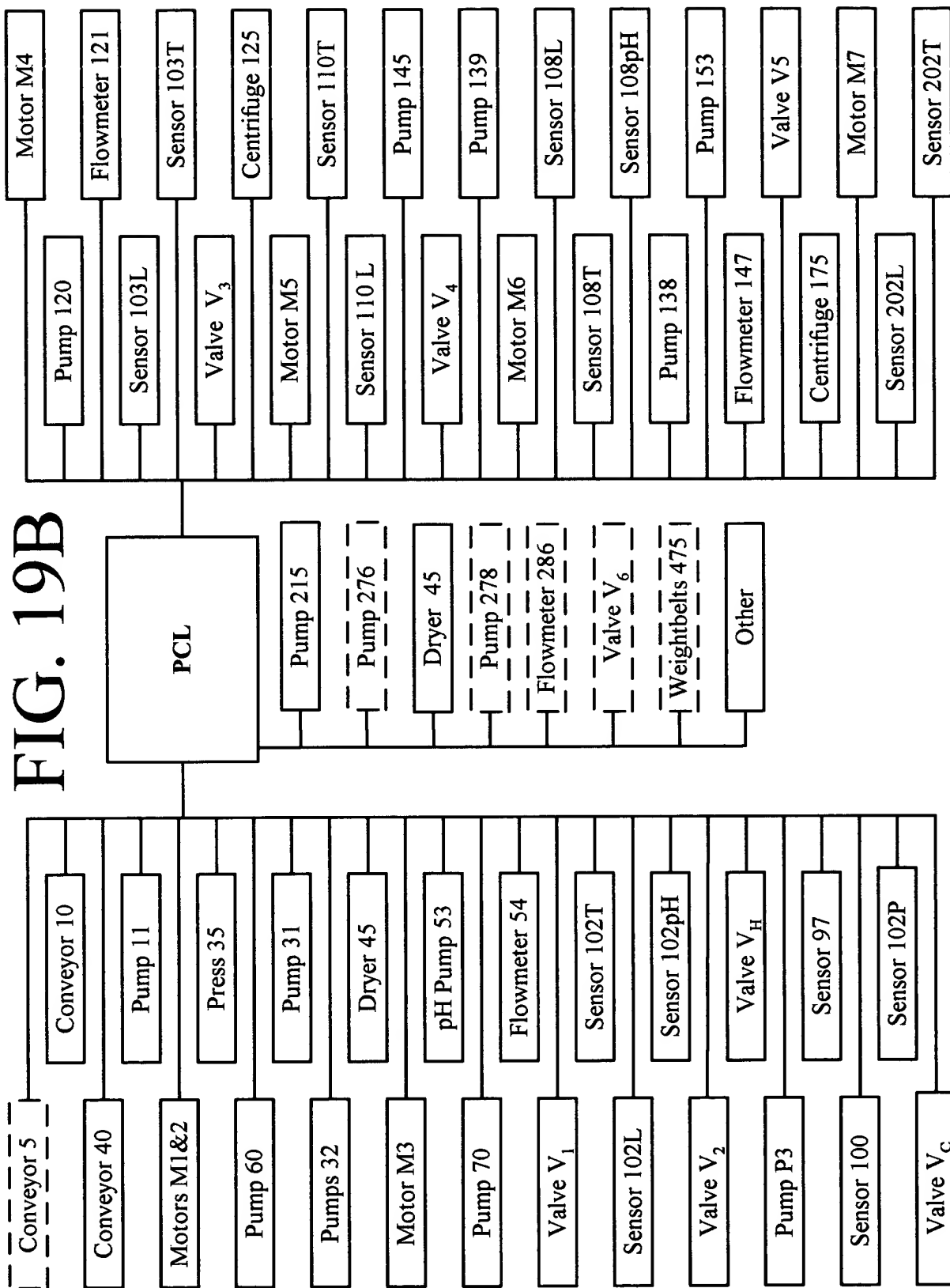


FIG. 20

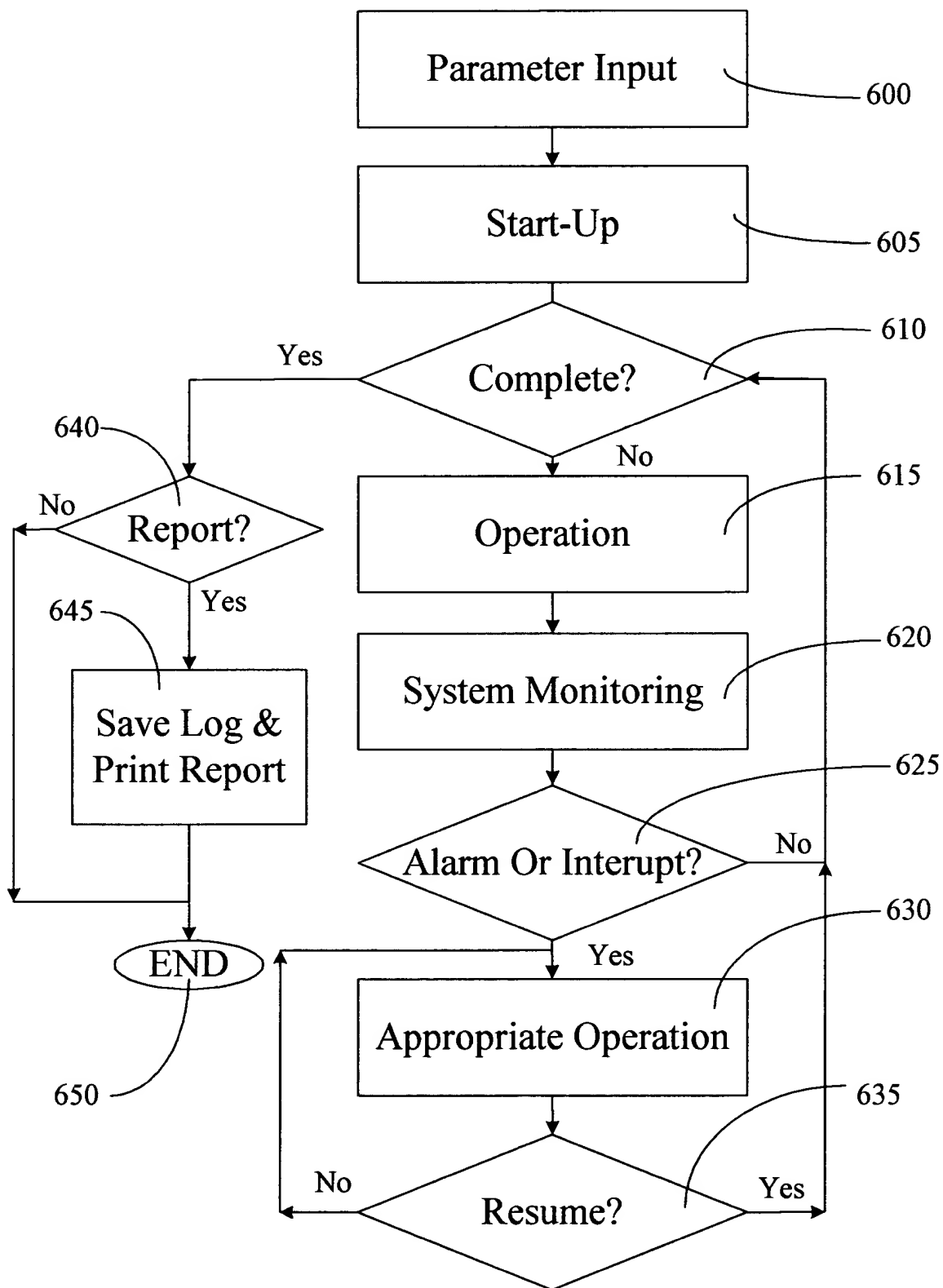


FIG. 20 of 05104650

FIG. 21

Batch Configuration	
Batch Number: The format for the Batch number is X#####.##	
RECIPE_FILE_RP	Mode
Recipe	<input type="radio"/> Auto
Modify Recipe	<input type="radio"/> Semi-Auto
New Recipe	<input type="radio"/> Maintenance
	<input type="radio"/> CIP
	Start
All Equipment Auto	View Recipe
End Maintenance Mode	Print Report
CIP Control	End Batch
Central Control Revision :	

FIG. 22


Recipe		Heat Treatment	Sol Prep	Centrifuge 1	GJ Extract	Centrifuge 2	Ultrafiltration	pH Adjustment
Save	Save As	Delete	Exit					
Water Flow To Disintegrator	Text1	0 - 30 lpm						
Water Flow To Press	Text1	0 - 30 lpm						
Agitator 101 Speed	Text1	0 - 100 %						
Tank 101 Mix Time	Text1	0 - 4095 Sec						
Concentration of buffer	Text1	0 - 1000 grams/liter						
Grinder 1 Speed	Text1	0 - 100 %						
Ideal pH in Tank 102	Text1	0 - 1400 pH						
Agitator 102 Speed	Text1	0 - 100 %						
Pump 102 Flow Rate	Text1	0 - 303 lpm						
Temp. Setpoint for Hold Tube	Text1	0 - 202 C						
Max Hold Time	Text1	0 - 4095 Min						
Holding Tube Configuration	Hold Config A							
Agitator 103 Speed Output	Text1	0 - 100 %						
Agitator 110 Speed Output	Text1	0 - 100 %						
Green Juice Flow to Centrifuge 1	Text1	0 - 303 lpm						
Centrifuge 1 Shot Frequency	Text1	0 - 1500 Sec						
Recipe Type	S1							
Ideal pH in Tank 108	Text1	0 - 1400 pH						
Agitator 108 Speed Output	Text1	0 - 100 %						
Agitator 202 Speed Output	Text1	0 - 100 %						
Centrifuge 2 Shot Frequency	Text1	0 - 1500 Sec						
Tank 108 Initial Make-Up Water	Text1	0 - 4000 Liters						
Tank 108 Fill Water % of GJ	Text1	0 - 100 %						
Green Juice Flow to Centrifuge 2	Text1	0 - 303 lpm						
	0	0						



FIG. 23

Recipe overview

Homogenization Solution Preparation				Centrifugation System #1			
	Lo Limit	Hi Limit		Lo Limit	Hi Limit		
DATA0	DATA0	DATA0	DATA0	DATA0	DATA0	DATA0	DATA0
DATA0	DATA0	DATA0	DATA0	DATA0	DATA0	DATA0	DATA0
DATA0	DATA0	DATA0	DATA0	DATA0	DATA0	DATA0	DATA0
DATA0	DATA0	DATA0	DATA0	DATA0	DATA0	DATA0	DATA0
DATA0	DATA0	DATA0	DATA0	DATA0	DATA0	DATA0	DATA0
Green Juice Extraction				Centrifugation System #2			
DATA0	DATA0	DATA0	DATA0	DATA0	DATA0	DATA0	DATA0
Green Juice pH Adjustment							
DATA0	DATA0	DATA0	DATA0	DATA0	DATA0	DATA0	DATA0
DATA0	DATA0	DATA0	DATA0	DATA0	DATA0	DATA0	DATA0
DATA0	DATA0	DATA0	DATA0	DATA0	DATA0	DATA0	DATA0
Green Juice Heat Treatment							
DATA0	DATA0	DATA0	DATA0	DATA0	DATA0	DATA0	DATA0
DATA0	DATA0	DATA0	DATA0	DATA0	DATA0	DATA0	DATA0
DATA0	DATA0	DATA0	DATA0	DATA0	DATA0	DATA0	DATA0



Blower  
Central Control

Extraction  
Overview

Separation  
Overview

Extraction  
Detail

Heat  
Treatment

Centrifuge  
1

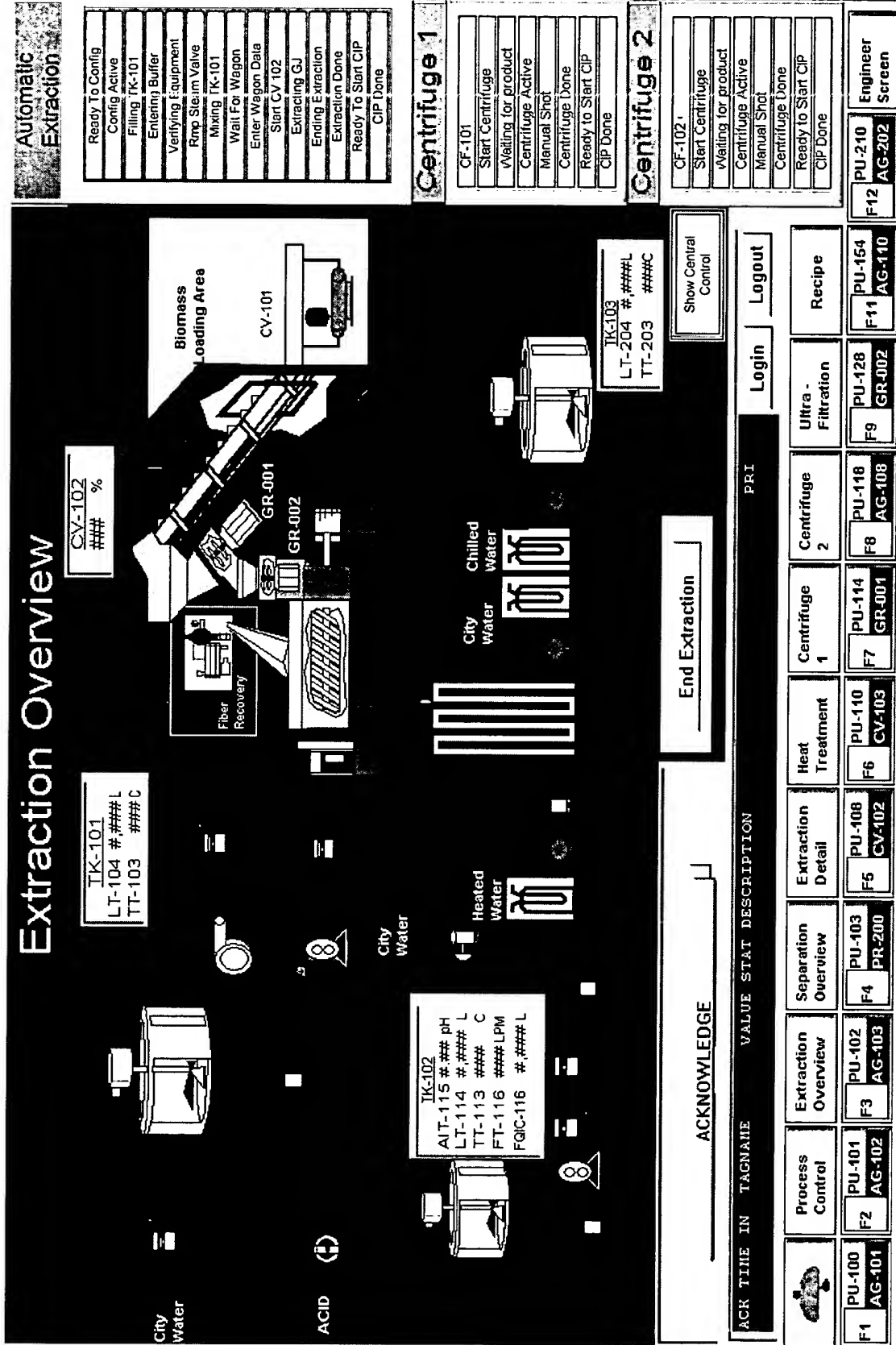
Centrifuge  
2

Ultra -  
Filtration

Engineer  
Screen

Accept Recipe  
Accept Recipe {Supervisor Required}

## Extraction Overview



# Separation Overview

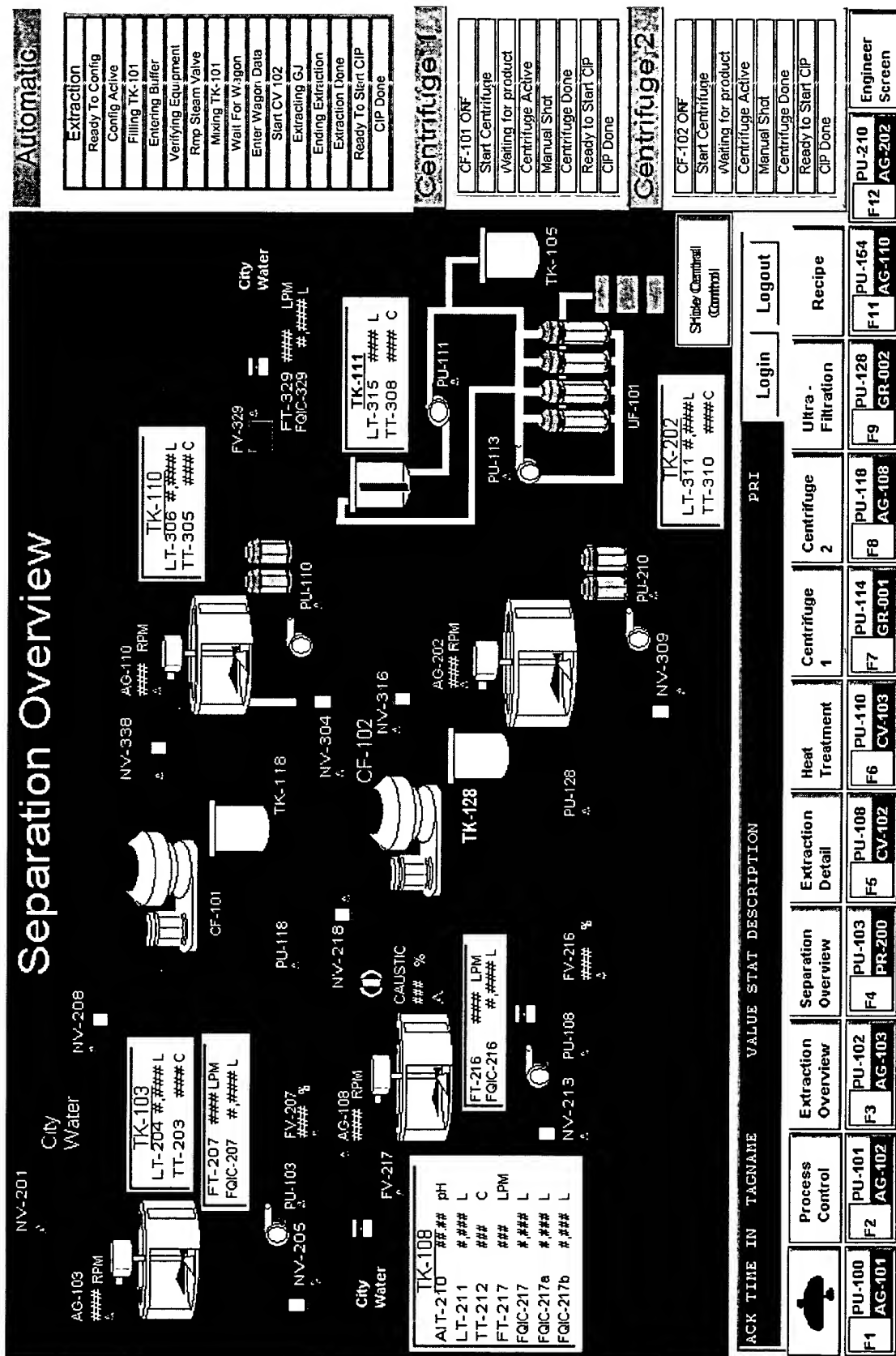


FIG. 26

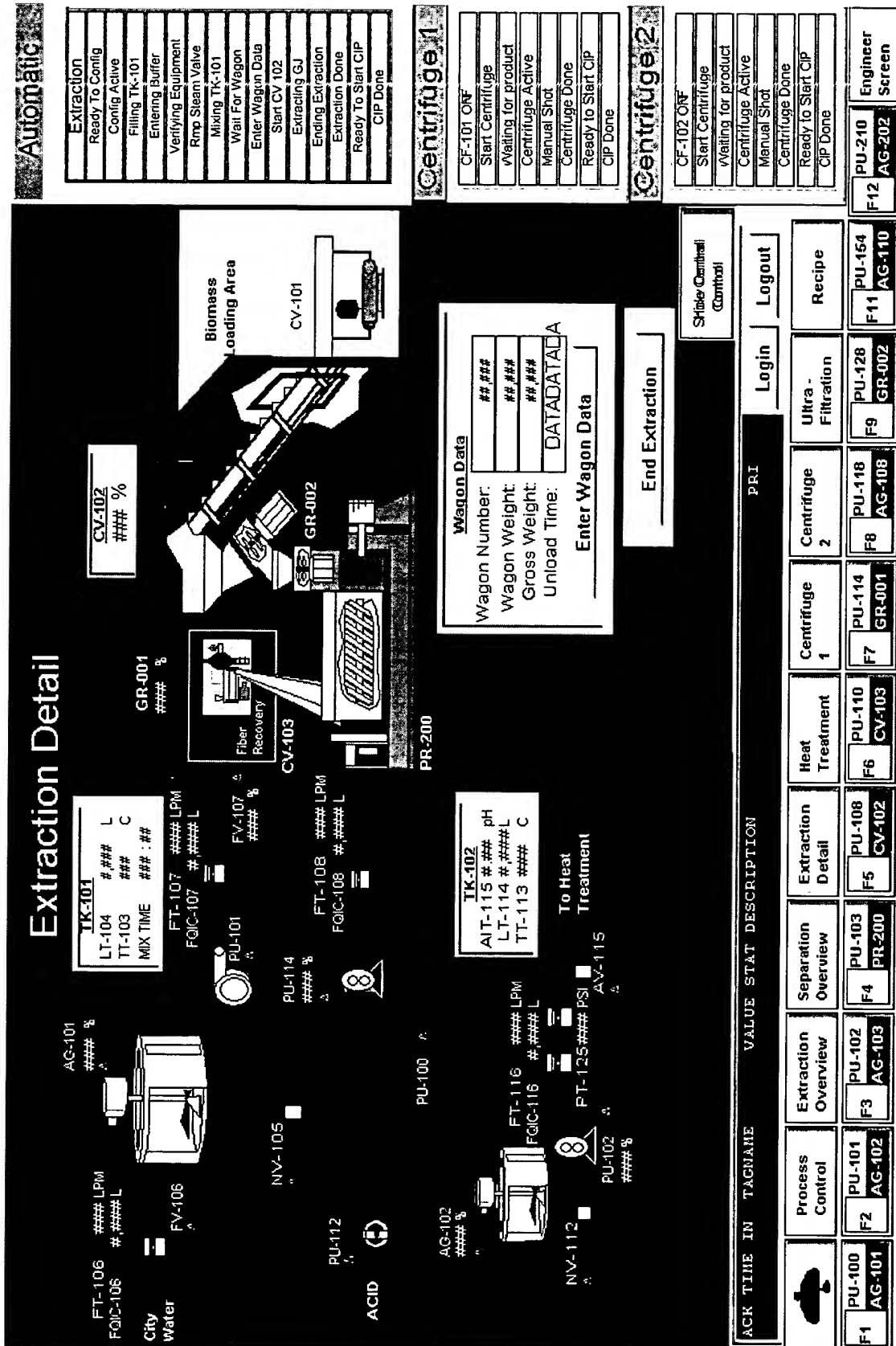
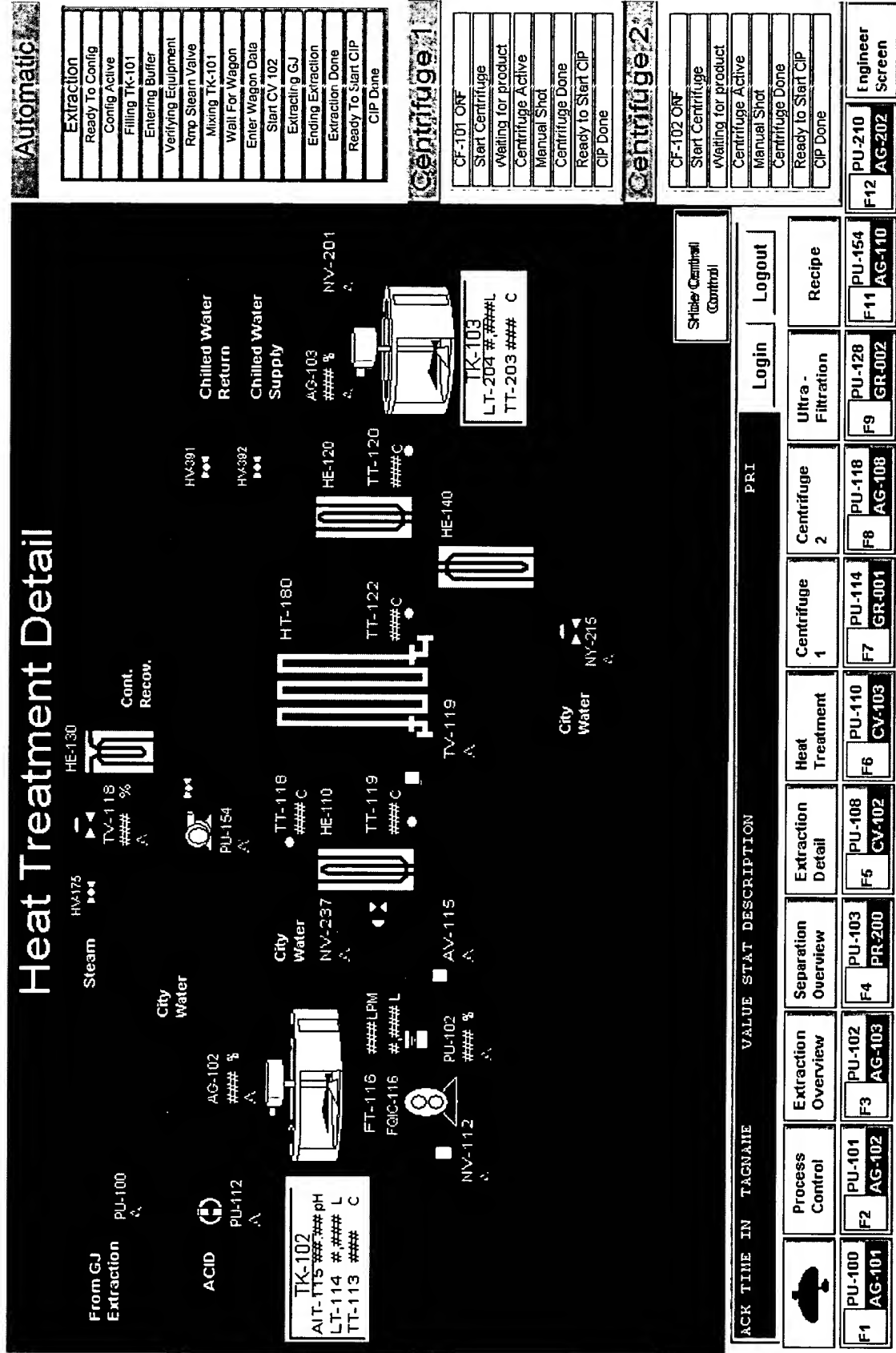


FIG. 27



# FIG. 28

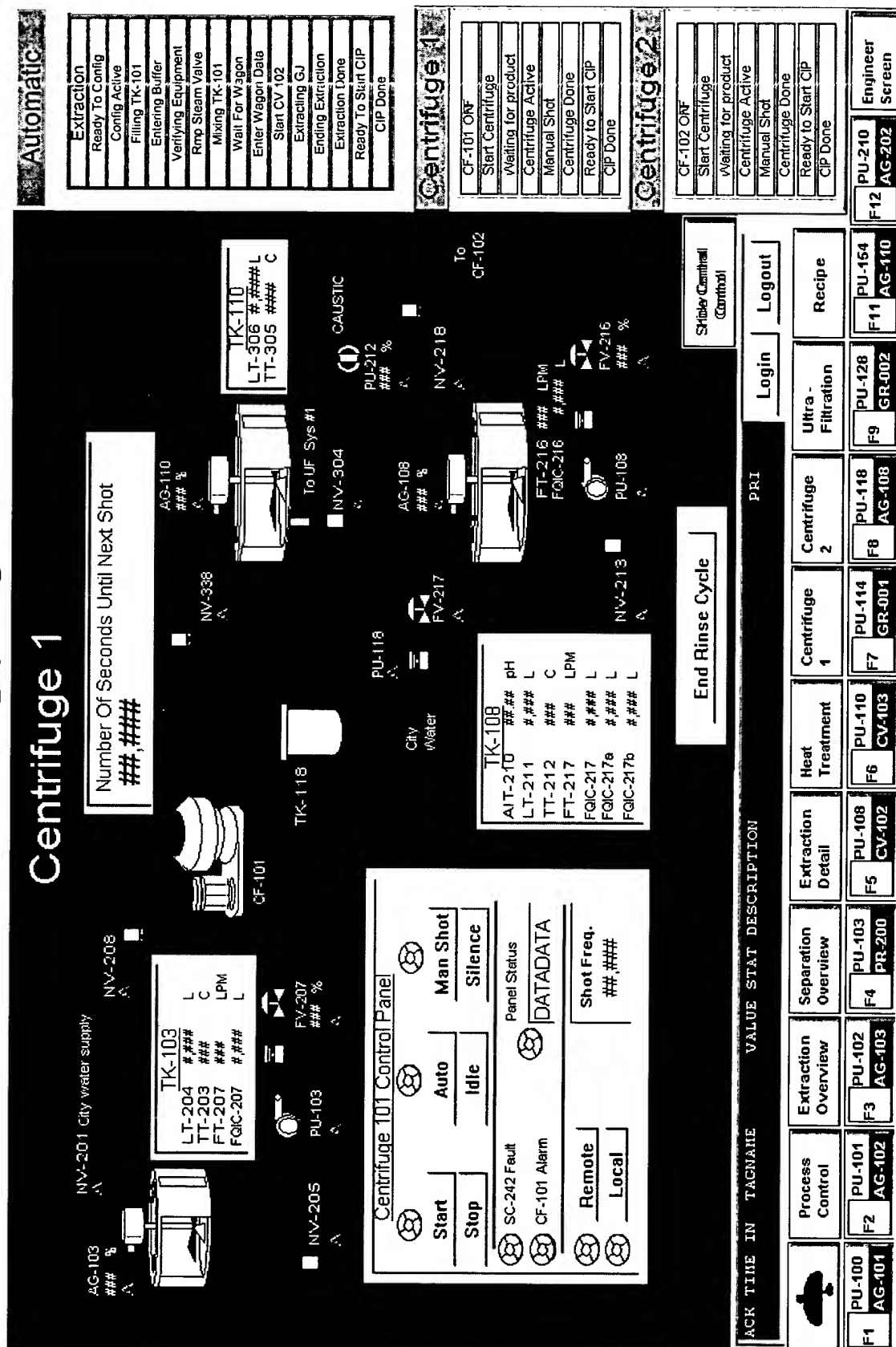


FIG. 29

From  
Tk-118  
(Surge)

City  
Water

TK-108  
## ## pH  
LT-211 ## ## L  
TT-212 ## ## C  
FT-217 ## ## LPM  
FOIC-217 ## ## L  
FOIC-217a ## ## L  
FOIC-217b ## ## L

AG-108  
###RPM

FV-217

PU-118

CAUSTIC  
PU-212  
### %

NV-216

TK-108  
FT-216 ### LPM  
FOIC-216 #,### L

NV-213 PU-108

NV-216  
### %

TK-128

AG-202  
#### RPM

TK-202  
LT-311 #,###  
TT-310 ### C

NV-309

To UF  
Sys #1

CF-102

PU-128

TK-118  
(Surge)

City  
Water

TK-108  
## ## pH  
LT-211 ## ## L  
TT-212 ## ## C  
FT-217 ## ## LPM  
FOIC-217 ## ## L  
FOIC-217a ## ## L  
FOIC-217b ## ## L

AG-108  
###RPM

FV-217

PU-118

CAUSTIC  
PU-212  
### %

NV-216

TK-108  
FT-216 ### LPM  
FOIC-216 #,### L

NV-213 PU-108

NV-216  
### %

TK-128

AG-202  
#### RPM

TK-202  
LT-311 #,###  
TT-310 ### C

NV-309

To UF  
Sys #1

CF-102

PU-128

Centrifuge 102 Control Panel

Start

Stop

MS-246 Overload

CF-102 Alarm

Auto

Idle

Man Shot

Silence

Panel Status

DATA DATA

Shot Freq.

###

Remote

Local

End Rinse Cycle

End Rinse Cycle

Automatic

Extraction  
Ready To Config  
Config Active  
Filling TK-101  
Entering Buffer  
Verifying Equipment  
Rmp Steam Valve  
Mixing TK-101  
Wait For Wagon  
Enter Wagon Data  
Start CV 102  
Extracting GJ  
Ending Extraction  
Extraction Done  
Ready To Start CIP  
CIP Done

Centrifuge 1

CF-101 ONF  
Start Centrifuge  
Waiting for product  
Centrifuge Active  
Manual Shot  
Centrifuge Done  
Ready To Start CIP  
CIP Done

Centrifuge 2

CF-102 ONF  
Start Centrifuge  
Waiting for product  
Centrifuge Active  
Manual Shot  
Centrifuge Done  
Ready To Start CIP  
CIP Done

Shilder Control  
Control

Login

Logout

Recipe

Ultra -  
Filtration

Centrifuge  
2

Centrifuge  
1

Heat  
Treatment

Extraction  
Detail

Separation  
Overview

Extraction  
Overview

Process  
Control

PU-100  
AG-101

F1

PU-100  
AG-101

F2

PU-101  
AG-102

F3

PU-102  
AG-103

F4

PU-103  
PR-200

F5

PU-108  
CV-102

F6

PU-110  
CV-103

F7

PU-114  
GR-001

F8

PU-118  
AG-108

F9

PU-128  
GR-002

F11

PU-154  
AG-110

F12

PU-210  
AG-202

Engineer  
Screen

# Ultrafiltration System

